



2020 Semi-Dry Rosé

The initial aspect of the wine is floral along with ripe strawberry, banana, peach and apricot. Some fresh flowers round out the floral aspect. This is followed by a tropical ambrosia. A creamy vanilla and bright lemon rind complement the fruit nicely. The finish is long and clean with great balance. The sweetness of the wine is balanced by a bright character on the finish.

– Matthew Meyer, Winemaker

VINTAGE: This was a tough year on many counts. The winter started mild and was somewhat uneventful with moderate temperatures. Then in April and May Virginia was hit with some severe frosts devastating some growers. We then had a very wet start to the summer which proceeded to dry up with some extreme heat days. The rains then reemerged in September making for difficult conditions with the grapes ripening. The rains did not completely dissipate for the remainder of harvest but did allow for some nice days to work.

BLEND: 69% Traminette, 31% Cabernet Franc

HARVEST:

The Traminette was harvested on 16 September 2020 at 20.1 brix, 3.92 pH and 4.43/L TA. The Cabernet Franc was harvested on 08 October 2020 at 20.6 Brix, 3.50 pH and 5.14g/L TA.

VINEYARD SOURCING:

Traminette - Wessex Hundred, Williamsburg, VA
Cabernet Franc – Crown Orchard, Carters Mountain, VA

FERMENTATION:

The Traminette fermented in stainless steel for approximately 30 days with BA11 Yeast.
The Cabernet Franc fermented for 12 days in stainless steel with CSM Yeast.

AGING: The Traminette was aged in stainless steel tanks and the Cabernet Franc was aged in neutral French Oak barrels.

BOTTLING DATE: June 2021 – 281 cases

RELEASE DATE: January 2022

TECHNICAL INFORMATION:

12.4% Alc
3.34 pH
7.08g/L TA
1.0% RS (dry)

